

Handwashing

Benton-Franklin Health District Food Service Fact Sheets

Clean hands are the most important food safety tool, but just because your hands look clean doesn't mean they don't have germs on them.

It is important to wash your hands often throughout the day, even when they look clean.

From start to finish, **all food workers must wash their hands for at least 20 seconds.**

Food workers are required to wash their hands *before* they begin food preparation *and*:

- after using the toilet
- after handling raw meat, fish, or poultry
- after handling garbage or dirty dishes
- after taking a break, eating, or smoking
- after sneezing, coughing, or blowing the nose
- after handling animals or using chemicals

